

# BREAKFAST

MONDAY-FRIDAY 7:00AM-11:00AM

## LIGHTER FAIRE

**Old Fashioned Oats** \$5.50

VG | plain, served with raisins, brown sugar, cream

**Apples & Oats** \$6.00

VG | apples and oats, cinnamon, spiced apple and raisin chutney

**Par 4 Parfait** \$6.00

VG | greek yogurt layered with house made fruit compote and granola

## BISCUITS & BENEDICTS

**One of A Kind** \$8.00

RU | one each, layered buttermilk biscuit, hash browns, bacon, egg, topped with sausage gravy and cheese

**The Twofer** \$8.00

RU | two fluffy biscuits smothered with sausage gravy and two eggs any style

*Add two sausage patties or two pieces of bacon for \$1.50.*

**Classic Eggs Benedict** \$8.00

RU | toasted english muffin, two poached eggs, canadian bacon and hollandaise sauce

**Smoked Brisket Benedict** \$10.00

RU | toasted english muffin, two poached eggs on bed of shaved house smoked brisket, hollandaise sauce

*Benedicts come with hashbrowns or seasonal fruit.*

## FROM THE GRIDDLE

**Short Stack** \$6.75

VG | two plain, blueberry or chocolate chip pancakes served with warm maple syrup and whipped butter

**Tall Stack** \$8.75

VG | four plain, blueberry or chocolate chip pancakes served with warm maple syrup and whipped butter

**Classic French Toast** \$8.50

VG | cinnamon battered, freshly sliced strawberries, whipped cream, warm maple syrup and whipped butter

## OMELETS & SCRAMBLES

*TOAST OPTIONS: raisin, sourdough, whole wheat, english muffin, gluten free, rye or texas toast.*

**Denver Omelet** \$9.25

RU | peppers, onions, ham and cheddar cheese

**South of the Border** \$9.75

RU | VG | green chile, jack cheese, diced tomato, black beans, scallions, topped with fresh avocado

**Meat Lovers** \$9.00

RU | ham, bacon, sausage, cheddar cheese

**Greek Veggie** \$8.50

RU | VG | spinach, seasonal squash, tomato, kalamata olives, feta cheese

**Bacon, Cheddar, Spinach** \$8.50

RU | diced bacon, cheddar cheese and sautéed spinach

*Omelets & scrambles come with hash browns, toast or giant flour tortilla. Turn any omelet into a scramble or burro! Additional toppings \$0.75.*

## MESQUITE CLASSICS

*TOAST OPTIONS: raisin, sourdough, whole wheat, english muffin, gluten free, rye or texas toast.*

**The Delight** \$7.75

wheat toast with arugula tossed in lemon oil, two eggs your way and feta cheese

**All American** \$9.75

RU | two eggs your way, two slices of bacon, two sausage links or patties, hash browns, and choice of toast

*Substitute toast for 1 pancake or 1 piece of french toast for \$1.50.*

**Jr. All American** \$7.75

RU | one egg your way, one slice of bacon, one sausage link or patty, hash browns, choice of toast

*Substitute toast for 1 pancake or 1 piece of french toast for \$1.50.*

**Point and Hash** \$9.00

griddled house cured brisket hash, topped with two eggs your way, cheddar cheese and side of fruit

**Huevos Rancheros** \$10.00

RU | SW farmers favorite layered fried tortillas, refried beans, roasted tomato, red chile sauce, shredded cheddar cheese, two eggs your way, pico de gallo and jalapeno-lime crema

**Chilaquiles** \$10.00

RU | fried corn tortillas sautéed with roasted tomato red chile sauce, layered with two eggs your way, queso fresco, jalapeno-lime crema, avocado, green onions and cilantro

**BLTA** \$10.00

bacon, lettuce, tomato and sliced avocado on toasted whole wheat, served with fruit

## SIDES

**Bacon or Sausage** \$3.75

bacon, canadian bacon or sausage

**Cottage Cheese or Hash Browns** \$2.00

**One Egg, Any Style | RU** \$2.00

**One Biscuit & Sausage Gravy** \$5.00

**Side of Sausage Gravy | 2.50 oz** \$1.00

**English Muffin or Toast** \$1.75

raisin, sourdough, whole wheat, english muffin, gluten free, rye or texas toast

**Cup of Seasonal Fruit** \$2.00

## DRINKS

**Soft Drinks** \$2.50

**Lemonade & Ice Tea** \$2.50

**Coffee** \$2.50

*V = Vegan | VG = Vegetarian | GF = Gluten Free | RU = the consumption of raw or undercooked meats, eggs, fish, poultry and some other foods may increase your risk of food-borne illness, especially if you have certain medical conditions. Rev. 3/2021.*

*To help with paper conservation efforts, please feel free to take this menu home with you to use for your next curbside order or restaurant visit. For MVBG Curb-Side, please call (520) 825-5217.*

# LUNCH

MONDAY-FRIDAY 11:00AM-1:00PM

## STARTERS

### Cup & a Half \$9.00

half of tuna, turkey or ham, choice of cheese, lettuce, tomato and onion with choice of bread, toasted upon request

### MountainView Smoked Wings \$13.00

GF | (8) mesquite smoked wings with choice of dipping sauce: mountainview golden bbq, buffalo, bbq, garlic parmesan, sesame-orange, honey mustard or ranch dressing

### Rueben Egg Rolls \$9.00

house smoked pastrami, sauerkraut, swiss cheese with thousand island dipping sauce

### Chicken Tenders \$9.00

house breaded with french fries

### Beer Battered Onion Rings \$5.00

with choice of dipping sauce

### Chicken Tortilla Soup \$7.00

cup \$4 bowl \$7

### Soup du Jour \$7.00

cup \$4 bowl \$7

## SALADS

### Classic Cobb \$12.00

GF | romaine, diced marinated chicken, bleu cheese, chopped egg, bacon, cheddar, tomato, avocado, choice of dressing | small \$9

### Classic Caesar Salad \$11.00

chopped romaine, parmesan, croutons | small \$8

### Kale & Quinoa Salad \$11.00

GF | VG | healthy blend of kale, shredded cabbage, shaved kohlrabi and brussel sprouts, dried cherries, quinoa, candied pecans tossed with a honey miso-ginger dressing

### Ahi Tuna Salad \$14.00

RU | peppery arugula combined with shredded carrot, red cabbage, avocado, scallions, sesame-ginger-lime vinaigrette, sesame crusted ahi tuna and wonton strips

### Maurice Salad \$12.00

iceberg lettuce, ham, turkey breast, swiss cheese, hard boiled egg, sweet gherkin pickles, green olives

*Add marinated grilled chicken \$5, shrimp \$6 or salmon \$7.*

## SOUTH OF THE BORDER

### Salmon Tacos \$13.00

two salmon tacos served on corn tortillas, pico de gallo, queso fresco, avocado, topped with sriracha aioli and garnished with shredded cabbage, fresh lime wedges, choice of side

### Huevos Rancheros \$10.00

RU | SW farmers favorite layered fried tortillas, refried beans, roasted tomato red chile sauce, shredded cheddar cheese, two eggs your way, pico de gallo and jalapeno-lime crema

### Classic Quesadilla \$11.00

diced marinated chicken, shredded cheddar jack cheese, green onion, diced tomatoes, roasted green chiles

### Chilaquiles \$10.00

RU | fried corn tortillas, sautéed with roasted tomato red chile sauce, layered with two eggs your way, queso fresco, jalapeno-lime crema, avocado, green onions and cilantro

## SANDWICHES

*Sandwiches come with choice of french fries, chips or coleslaw. Side enhancement: fruit, sweet potato fries or onion rings are \$1.00 extra and soup or house salad is \$1.50 extra.*

### House Smoked Pastrami Rueben \$12.00

thinly sliced house cured and smoked pastrami, swiss, 1000 island and sauerkraut on rye bread

*Make it a "rachel," replace pastrami with house smoked turkey breast.*

### BLTA \$10.00

bacon, lettuce, tomato and sliced avocado on toasted whole wheat

### Smoked Turkey \$11.00

house smoked turkey, provolone cheese, basil pesto mayonnaise, lettuce, tomato, red onion on wheat bread

### Catalina Dawg \$10.00

grilled all beef hotdog, pinto beans, crunchy bacon bits, shredded cheddar cheese, pico de gallo and sour cream all in a grilled hotdog bun

*All Beef Hot Dog \$8.00 | grilled all beef hot dog, relish and diced onion on a potato bun.*

### Tuna Melt \$11.00

house made tuna, cheddar cheese and sliced tomato on sourdough

### Fish Fry \$15.00

french fries, coleslaw, tartar sauce and lemon

## BURGERS

*Burgers come with choice of french fries, chips or coleslaw, served on a brioche bun. Sub a marinated chicken breast or veggie patty on any burger. Side enhancement: fruit, sweet potato fries or onion rings are \$1.00 extra & soup or house salad is \$1.50 extra. GF buns available upon request.*

### Bourbon Street BBQ Burger \$14.00

RU | cheddar cheese, bacon, onion ring, bourbon bbq sauce, lettuce and tomato

### The Classic Burger \$14.00

RU | grilled certified angus beef with american cheese, lettuce, tomato and onion

### Bleu Cheeseburger \$14.00

RU | savory bleu cheese, bacon, caramelized onions, lettuce and tomato

### Salmon Burger \$14.00

grilled salmon patty, black garlic dill aioli, lettuce, tomatoes and onions on a kaiser roll

## SWEETS

### Turtle Cheesecake \$6.00

### Key Lime Pie \$6.00

### Flourless Chocolate Torte | GF \$6.00

### Cold Scoop \$2/4

sundae-style add \$1.50

## DRINKS

### Soft Drinks \$2.50

### Lemonade & Ice Tea \$2.50

### Coffee \$2.50

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# MOUNTAINVIEW

## BAR & GRILL

## SOUPS & GREENS

**CHICKEN TORTILLA SOUP** | cup \$4 bowl \$7

**SOUP DU JOUR** | cup \$4 bowl \$7

**MV CHOPPED SALAD** | \$12

GF | healthy blend of chopped romaine, red onion, green olives, artichoke hearts, hard boiled egg, cherry tomatoes, pepperoncini, capicola, pepperoni, mozzarella tossed in italian dressing, sprinkled with parmesan cheese

**THE POWER BOWL** | \$11

GF, VG | kale blend, quinoa, roasted sweet potato, feta cheese, toasted pepitas and cilantro lime dressing

**AHI TUNA SALAD** | \$14

RU | peppery arugula combined with shredded carrot, red cabbage, avocado, scallions with a sesame/ginger lime vinaigrette topped with sesame seared ahi tuna and wonton strips

**COBB SALAD** | \$12

GF | diced marinated chicken, bacon, blue cheese, cheddar cheese, sliced egg, avocado and grape tomatoes

**CLASSIC CAESAR SALAD** | \$11

chopped romaine, parmesan and croutons

add marinated grilled chicken \$5, shrimp \$6 or salmon \$7

## ENTRÉES

**OVEN ROASTED PEPITA CRUSTED SALMON** | \$23

GF | herbed-citrus pilaf, lemon vinaigrette and seasonal vegetables

**SHRIMP PUTTANESCA** | \$20

garlic, tomatoes, olives, capers, linguini, lemon butter, garlic toast

**PORK CHOP PORTERHOUSE** | \$20

GF | pan roasted 12 oz porterhouse, cabernet-mushroom ragout with chefs' potato and seasonal vegetables

**CHICKEN PICATTA** | \$20

herbed-citrus pilaf and seasonal vegetables

**SLOW SMOKED SIRLOIN** | \$25

GF, RU | 8 oz mesquite smoked sirloin with candied bacon butter, seasonal vegetables and chefs' potatoes

**SHRIMP TACOS** | \$15

GF | southwest seasoned shrimp, gently sautéed, fresh pico de gallo, queso fresco, green chili adobo, placed into a double corn tortilla, served with herb citrus rice and refried beans

**CALABACITAS TACOS** | \$15

GF, VG | pan roasted summer squash, fresh tomatoes, red onion and garlic, loaded into a double corn tortilla, finished with green chili adobo and pico de gallo, served with herb citrus rice and refried beans

**FISH FRY** | \$15

french fries, coleslaw, tartar sauce and lemon

## SMALL BITES

**CARAMELO BRISKET TACOS** | \$10

two mozzarella cheese crusted flour tortillas, smoked brisket, shredded cabbage, pico de gallo and chipotle aioli

**CRISPY CAULIFLOWER** | \$9

GF | golden raisin and fried caper remoulade

**CHI-TOWN PASTRAMI SLIDERS** | \$10

(3) shaved chilled pastrami, swiss cheese and horseradish mustard

**ALE BATTERED HADDOCK SLIDERS** | \$12

(3) crisp shredded lettuce and house made tartar sauce

**CHICKEN TENDERS & FRIES** | \$12

house made chicken tenders and french fries with choice of ranch, honey bbq or buffalo sauce for dipping

**TUNA TOSTADA** | \$13

RU | sesame crusted tuna tostada, unagi sauce, sesame ginger slaw, avocado

**MOUNTAINVIEW SMOKED WINGS** | \$13

GF | (8) mesquite smoked wings with choice of dipping sauce: mountainview golden bbq, buffalo, bbq, garlic parmesan, sesame-orange, honey mustard or ranch dressing

**REUBEN EGG ROLLS** | \$9

house smoked pastrami, sauerkraut and swiss cheese with thousand island dipping sauce

**HOUSE ROLLED VEGETARIAN EGG ROLLS** | \$9

VG | mushrooms, onions, summer squash and herb roasted tomatoes with sweet chili dipping sauce

## BURGERS & SUCH

**CLASSIC BURGER** | \$14

RU | grilled certified angus beef, american cheese, lettuce, tomato and onion

**SALMON BURGER** | \$14

grilled salmon patty, black garlic dill aioli, lettuce, tomatoes and onions on a brioche bun

**BOURBON STREET BBQ BURGER** | \$14

RU | cheddar cheese, bacon, onion ring, bourbon bbq sauce, lettuce, tomato

**BLEU CHEESEBURGER** | \$14

RU | savory bleu cheese, bacon, caramelized onions, lettuce and tomato

**BRISKET ROADHOUSE** | \$12

RU | shaved house smoked brisket, sharp and white cheddar cheese, roasted poblano chile, sweet onion jam, tangy horseradish mayonnaise on grilled texas toast

sub a marinated chicken breast or veggie patty on any burger | choice of french fries or cottage cheese, served on a brioche bun | side enhancement: fruit, sweet potato fries or onion rings are \$1.00 extra | soup or house salad are \$1.50 extra | GF buns available upon request

## PIZZA 12"

**TUSCAN KALE AND RICOTTA PIZZA** | \$15

vine ripened tomato sauce, special blend of mozzarella, ricotta and parmesan cheese baked with lemon infused tuscan kale

**CAPICOLA AND FENNEL** | \$15

zesty tomato sauce, a rich blend of italian capicola, roasted red bell peppers, shaved fennel and mozzarella cheese

**BYO PIZZA** | \$15

up to 5 toppings, choose from sausage, pepperoni, ham, bacon, mushrooms, black olives, bell peppers, onions, tomatoes and pineapple

gluten-free crust is available upon request

## SWEETS

**TURTLE CHEESECAKE** | \$6

**KEY LIME PIE** | \$6

**FLOURLESS CHOCOLATE TORTE (GF)** | \$6

**COLD SCOOP** | \$2/4

sundae-style add \$1.50

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\$2 split plate charge fee

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## WHITE VINES

### CHARDONNAY

**Kendall Jackson | California | g \$9 | btl \$31**

*a refreshing wine, crisp green apple, citrus and tropical fruit notes, youthful and lively*

### CHARDONNAY

**Phantom | California | g \$8 | btl \$29**

*green apple and pear entice with rich layers, spicy flavors of apple pie, a creamy and luscious mouth-feel*

### PINOT GRIGIO

**Ruffino | Italy | g \$7 | btl \$25**

*meadow flowers, pears, golden apple, hints of sage and mint, lively with notes of lemon peel*

### SAUVIGNON BLANC

**Prophecy | New Zealand | g \$7 | btl \$25**

*grapefruit, lychee and lime zest, mandarin orange and green apple with delicate notes of white tea*

### RIESLING

**Chateau Ste Michelle | Washington | g \$7 | btl \$25**

*crisp apple flavor, white peach, apricot, pear and zesty grapefruit with subtle mineral notes*

### WHITE BLEND

**Conundrum | California | g \$7 | btl \$25**

*exotic and bright, a blend of chardonnay, sauvignon blanc, semillon, muscat canelli and viognier*

### ROSE

**Angeline Rose | California | g \$8 | btl \$29**

*fresh, fruity rose with lemons and strawberries, medium bodied and crisp*

## RED VINES

### CABERNET SAUVIGNON

**Juggernaut | California | g \$10 | btl \$35**

*luxurious texture with black currants and vanilla*

### CABERNET SAUVIGNON

**Decoy | California | btl \$45**

*rich and appealing with mulberry, raspberry and currant, hints of rhubarb and mocha, a lingering finish with tannins*

### PINOT NOIR

**Rainstorm | Oregon | g \$9 | btl \$31**

*earthy and elegant with complex flavors and subtlety, bursting with brilliant, ripe, rich fruit flavors of cherry and pomegranate*

### ZINFANDEL

**The Seven Deadly Zins | California | g \$9 | btl \$31**

*full-bodied and seductive, fresh berry fruit, aromas of leather and oak, notes of spice with dark fruit, currants and toffee*

### PREMIUM RESERVE MALBEC

**Piattelli | Argentina | g \$9 | btl \$31**

*blueberry and dark currant, fresh and pure with a complex finish, white pepper and bittersweet chocolate*

### MERLOT

**Columbia Crest | Washington | g \$8 | btl \$28**

*aromas of spice, blackberry and cocoa with a balance of oak and black fruits creates a velvety, seductive finish*

### RED BLEND

**Conundrum | California | g \$8 | btl \$28**

*rich and complex with lush flavors of cherries and baking chocolate, fine tannins which create a silky smoothness*

## BUBBLES

### PROSECCO

**Caposaldo | Italy | g \$8 (187ml)**

*bright with persistent bubbles, fruity aroma of citrus, green apple and acacia blossoms, elegant with a pleasant acidity and freshness*

## HOUSE WINE

**CURRENT SELECTION | G \$5 | BTL \$18**

*Chardonnay ♦ White Zinfandel ♦ Merlot  
Cabernet Sauvignon*

## COCKTAILS

**MAKER'S MARK CLASSIC MANHATTAN | \$11**

*maker's mark, sweet vermouth, aromatic bitters, and cherry garnish*

**BULLEIT MINT MULE | \$10**

*bulleit bourbon, house-made mint infused simple syrup, ginger beer, mint leaf and lime garnish*

**MARCIA MARTINI | \$11**

*360 peach vodka, white peach puree, peach schnapps*

**CHOCOLATE MARTINI | \$11**

*smirnoff vanilla vodka, bailey's, godiva dark liqueur, finished with a chocolate swirl*

**FRENCH MARTINI | \$12**

*grey goose, chambord, pineapple juice, garnish of pineapple*

**SADDLEBROOKE COSMO | \$11**

*absolut citron, cointreau, lime juice, cranberry*

**MOUNTAINVIEW MOJITO | \$10**

*mint leaves and lime, bacardi rum, house made mint infused simple syrup, club soda, mint leaf and lime garnish*

**BLOOD ORANGE MOJITO | \$10**

*bacardi rum, blood orange puree, house made mint infused simple syrup, club soda, mint leaf, lime garnish and salt*

**GRAND LEMON DROP | \$11**

*deep eddy lemon vodka, grand marnier, lemon juice, simple syrup, sugared rim and finished with a lemon twist*

**MANGO CILANTRO MARGARITA | \$10**

*don julio blanco, fresh lime juice, mango puree with fresh cilantro*

**BLOOD ORANGE MARGARITA | \$10**

*don julio blanco, cointreau, lime, blood orange puree*

**ROSEMARY'S FARM | \$11**

*farmer's gin, fresh grapefruit juice, simple syrup, garnished with rosemary spring*

**PATIO PALOMA | \$10**

*don julio blanco, deep eddy ruby grapefruit, grapefruit juice club soda, simple syrup, salted rim with mint and lime wedge*

**SHERBET DREAM | \$10**

*bombay sapphire, elderflower liqueur, fresh lemon juice, splash of sprite, lemon twist*

## BREWS

**DRAFT BREW | \$5**

*Hazy Little Thing IPA ♦ Stella Artois ♦ Barrio Blonde  
Kilt Lifter (Four Peaks) ♦ Coors Light*

**SPECIALTY & IMPORT BREW | BTL \$5**

*Blue Moon ♦ Dos XX Amber ♦ New Castle  
Heineken ♦ Angry Orchard  
Pacifico ♦ O'Doul's Amber (N/A) ♦  
St Pauli Lager (N/A) ♦ Omission GF Lager*

**DOMESTIC BREW | BTL \$4**

*Coors Light ♦ Budweiser ♦ Bud Light  
Miller Lite ♦ Michelob Ultra*

## BEVERAGES

**SOFT DRINKS | \$2.5**

*Coke ♦ Diet Coke ♦ Sprite ♦ Sprite Zero  
Dr. Pepper ♦ Lemonade*

**ICED TEA | \$2.5**

*traditional black iced tea  
(ask your server about seasonal flavors available)*

**SPARKLING & STILL WATER | \$5**

*Pellegrino ♦ Aqua Panna*